FRUIT PRESERVATION

Autumn is the season for fresh produce from your garden, the local farmers market, or nearby farms. It can be so tempting to buy in bulk; after all, you've waited all year for the perfect strawberry or tomato. And if you grow your own, you usually end up with a surplus of fruits and vegetables. Luckily, there are several healthful ways to preserve your food so that you can savor the goodness of these fruits and vegetables long after the harvest is over. Enjoy juice, jam, dried fruit and snacks as well as pickled vegetables long after picking season.

Fruit preserver

- 27L
- Thermo regulator
- Practical spout/drain for juices, mulled wine, punch or other hot drinks
- Timer function
- Temperature control: 40-100 degrees Celcius
- Thawing and heating - multifunctional use for cooking and preserving
- Effect: 1800W

RRP 599 DKK/ 79,95 EUR

Foods that are ideal for the fruit preserver:
- Almost any fruits and berries
- Vegetables
- Meat – can be used as a large cooking pot
- The user manual guides you with regards to selecting temperature and cooking time for more than 30 different ingredients.

Food dehydrator

- Perfect for making delicious, healthy and natural snacks
- Drying is caused by convection
- Incl. 5 trays
- Effect: 125W

RRP 199 DKK/ 24,95 EUR

Foods that are ideal for the food dehydrator:
- Fruits, e.g. pineapple, apricots, peaches, apples, bananas, strawberries, blueberries
- Vegetables, e.g. artichoke hearts, mushrooms and carrots • Beef jerky
- Herbs • Tea

Slow juicer

- Efficient extraction of juice with less waste
- Durable DC motor allowing perfect juice output
- Low noise and slow rotation speed of 80RPM
- Safety lock system
- Capacity of juice container : 1000 ml.
- Capacity of pulp container: 1000 ml.
- On/Off with reverse button
- Non-electrical parts are dishwasher safe
- With anti-skid feet • Easy to assemble and store

RRP 699 DKK/ 94,95 EUR

Wooden fruit extractor

Make healthy, fresh fruit juices or wine at home. Built for professionals or the serious amateur, this easy-to-use press is ideal for grapes, apples and other fruits.

6 L.

RRP 599 DKK/ 79,95 EUR

Sift for draining

• Used to wash, sift, and strain for draining-off liquids.

RRP 79 DKK/ 9,95 EUR

Cleaning tray

• For rinsing for example berries picked right out of the vegetable garden.

RRP 49 DKK/ 6,95 EUR

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